AUTHOR AND SUBJECT INDEX

CEREAL SCIENCE TODAY

Volume 6, 1961

Author Index, Volume 6, 1961

	Page
Abbott, R. C.	312
Aitken, T. R.	176, 208, 253, 338
Alcock, A. W.	62
Agderson, J. A.	158
Anderson, M. L.	330
Anderson, R. E.	272
Bauman, H. E.	270
Bottomley, R. A.	207
Brooke, C. L.	100, 270
Brown, E. E.	194
Carlson, A. W.	236
Christensen, Edith A.	338
Cotton, R. H.	108
Crowley, P. R.	30, 330
Dack, G. M.	9
Dempster, C. J.	158
Dowdle, R. L.	313
Drakert, W.	108
Duntley, J. M.	286
Evans, J. W.	226, 275, 310
Edmonds, Warren O.	210
Favor, H. H.	176
Foster, N. E.	190
Freund, O.	320
Getzendaner, M. E.	268
Gracza, R.	330
Greenaway, W. T.	328
Grogg, B.	330
Gunderson, F. L.	204, 338
Handleman, A. R.	31, 330
Harrel, C. G.	220
Harris, K. L.	274
Hastings, W. H.	6
Hatch, D. W.	89
Holt, K. E.	302
Houston, D. F.	288
Hulse, J. H.	158
Ikari, Panalee T.	218
Irani, R. R.	35
Johnson, E. W.	11
Johnson, J. A.	18, 67, 100, 107, 148
Jongh, G.	344
Kilborn, R. H.	253
Kross, R. D.	294
Kurtz, O'D. L.	129
Larmour, R. K.	158
Loving, H. J.	13
McCormack, T.	208
McHugh, J. A.	176
MacMasters, Majel M.	22, 144, 166
Miller, G. D.	6
Milner, M.	101
Molinas, S.	84
Moran, T.	114
Morgareidge, K.	294
Nelson, C. A.	13
New, D. J.	186
Pelshenke, P.	325
Pence, J. W.	174
Pippitt, R. G.	12
Pomeranz, Y.	76
Ponte, J. G., Jr.	108
Ramstad, P. E.	5, 21, 22, 29, 73, 143, 185, 186, 217, 251, 285, 319, 335
Read, L. H.	114
Reeder, W.	89
Richardson, L. R.	260
Rosen, Jocelyn	108
Russ, J. J.	89
Sandstedt, R. M.	312
Schopmeyer, H. H.	21
Shellenberger, J. A.	166, 337
Shuey, W. C.	41
Tarleton, R. J.	346
Titcomb, S. T.	108
Webb, B. D.	260
Wendel, O. W.	132
Whitby, K. T.	49, 330
Wichser, F. W.	330
Wilbur, D. E.	11
Wintermantel, J. F.	186
Wiseblatt, L.	298
Wornick, R. C.	97, 234
Zeleny, L.	18

Subject Index, Volume 6, 1961

		Page
AACC Articles	AACC Scores at Dallas Meeting	152
	Dallas — AACC's Mecca for 1961	57
AACC Awards and Honors	AACC's 1961 Osborne Medalist	74
	W. F. Geddes — *President's Corner*	67
	Scholarship Honors Sherwood	224
AACC Committees	Association Committees, 1961-1962	226
	Farinograph Curve Characteristics	41
	Particle Size	30, 79, 330
	Physical Testing Methods (Report)	41
	Resolutions (Report)	174
	Sanitation: X-Ray Training and Check Program	129
	Sieve Analysis of Cereal Products	31
	Technical Committees, 1961-1962	275
AACC Local Sections	*Local Section News*	18, 66, 98, 127, 176, 204, 232, 274, 309, 336
	Local Section Officers	232
AACC Meetings and Programs	46th Annual Meeting, Preliminary Program	45
	46th Annual Meeting	80, 120
	Minutes of the Annual Business Meeting	174
AACC Membership	New AACC Members	67, 82, 179, 209, 310
AACC Reports Official	Official Report for 1960	122
	AACC Representative on AAAS Council	100
	(See also AACC Committees)	
Unofficial	*President's Corner*	18, 67, 100, 174, 226, 275, 310, 337
Additives	Food Additives and the Cereal Chemist	218
	The Migratory Potential of Volatile Packaging Components	294
	Washington Highlights	204
Air Classification of Flour	Particle Size	30, 79
	Particle Size Committee Report: 1961	330
	Particle Size Distribution Data	35
	Particle Sizing in the Milling Industry	49
	The Phospholipids of Wheat Flour	288
	Sieve Analysis of Cereal Products	31
Amylograph	A Small Water-Jacketed Bowl for the Amylograph	312
Apparatus	Baking Laboratory Layout and Procedures	253
	Dilatometry — Rapid Method for Finding Sample Size	313
	Filtering Devices for Crude Fiber Analysis	302
	Layer Cake Viewing Device	13
	Photomicrography Techniques	272

AUTHOR AND SUBJECT INDEX

CEREAL SCIENCE TODAY

Volume 6, 1961

Author Index, Volume 6, 1961

	Page
Abbott, R. C.	312
Aitken, T. R.	176, 208, 253, 338
Alcock, A. W.	62
Agderson, J. A.	158
Anderson, M. L.	330
Anderson, R. E.	272
Bauman, H. E.	270
Bottomley, R. A.	207
Brooke, C. L.	100, 270
Brown, E. E.	194
Carlson, A. W.	236
Christensen, Edith A.	338
Cotton, R. H.	108
Crowley, P. R.	30, 330
Dack, G. M.	9
Dempster, C. J.	158
Dowdle, R. L.	313
Drakert, W.	108
Duntley, J. M.	286
Evans, J. W.	226, 275, 310
Edmonds, Warren O.	210
Favor, H. H.	176
Foster, N. E.	190
Freund, O.	320
Getzendaner, M. E.	268
Gracza, R.	330
Greenaway, W. T.	328
Grogg, B.	330
Gunderson, F. L.	204, 338
Handleman, A. R.	31, 330
Harrel, C. G.	220
Harris, K. L.	274
Hastings, W. H.	6
Hatch, D. W.	89
Holt, K. E.	302
Houston, D. F.	288
Hulse, J. H.	158
Ikari, Panalee T.	218
Irani, R. R.	35
Johnson, E. W.	11
Johnson, J. A.	18, 67, 100, 107, 148
Jongh, G.	344
Kilborn, R. H.	253
Kross, R. D.	294
Kurtz, O'D. L.	129
Larmour, R. K.	158
Loving, H. J.	13
McCormack, T.	208
McHugh, J. A.	176
MacMasters, Majel M.	22, 144, 166
Miller, G. D.	6
Milner, M.	101
Molinas, S.	84
Moran, T.	114
Morgareidge, K.	294
Nelson, C. A.	13
New, D. J.	186
Pelshenke, P.	325
Pence, J. W.	174
Pippitt, R. G.	12
Pomeranz, Y.	76
Ponte, J. G., Jr.	108
Ramstad, P. E.	5, 21, 22, 29, 73, 143, 185, 186, 217, 251, 285, 319, 335
Read, L. H.	114
Reeder, W.	89
Richardson, L. R.	260
Rosen, Jocelyn	108
Russ, J. J.	89
Sandstedt, R. M.	312
Schopmeyer, H. H.	21
Shellenberger, J. A.	166, 337
Shuey, W. C.	41
Tarleton, R. J.	346
Titcomb, S. T.	108
Webb, B. D.	260
Wendel, O. W.	132
Whitby, K. T.	49, 330
Wichser, F. W.	330
Wilbur, D. E.	11
Wintermantel, J. F.	186
Wiseblatt, L.	298
Wornick, R. C.	97, 234
Zeleny, L.	18

Subject Index, Volume 6, 1961

		Page
AACC Articles	AACC Scores at Dallas Meeting	152
	Dallas — AACC's Mecca for 1961	57
AACC Awards and Honors	AACC's 1961 Osborne Medalist	74
	W. F. Geddes — *President's Corner*	67
	Scholarship Honors Sherwood	224
AACC Committees	Association Committees, 1961-1962	226
	Farinograph Curve Characteristics	41
	Particle Size	30, 79, 330
	Physical Testing Methods (Report)	41
	Resolutions (Report)	174
	Sanitation: X-Ray Training and Check Program	129
	Sieve Analysis of Cereal Products	31
	Technical Committees, 1961-1962	275
AACC Local Sections	*Local Section News*	18, 66, 98, 127, 176, 204, 232, 274, 309, 336
	Local Section Officers	232
AACC Meetings and Programs	46th Annual Meeting, Preliminary Program	45
	46th Annual Meeting	80, 120
	Minutes of the Annual Business Meeting	174
AACC Membership	New AACC Members	67, 82, 179, 209, 310
AACC Reports Official	Official Report for 1960	122
	AACC Representative on AAAS Council	100
	(See also AACC Committees)	
Unofficial	*President's Corner*	18, 67, 100, 174, 226, 275, 310, 337
Additives	Food Additives and the Cereal Chemist	218
	The Migratory Potential of Volatile Packaging Components	294
	Washington Highlights	204
Air Classification of Flour	Particle Size	30, 79
	Particle Size Committee Report: 1961	330
	Particle Size Distribution Data	35
	Particle Sizing in the Milling Industry	49
	The Phospholipids of Wheat Flour	288
	Sieve Analysis of Cereal Products	31
Amylograph	A Small Water-Jacketed Bowl for the Amylograph	312
Apparatus	Baking Laboratory Layout and Procedures	253
	Dilatometry — Rapid Method for Finding Sample Size	313
	Filtering Devices for Crude Fiber Analysis	302
	Layer Cake Viewing Device	13
	Photomicrography Techniques	272

A Simple Volume-Measuring Device for 8-Inch Round Layer Cakes .. 11
A Small Water-Jacketed Bowl for the Amylograph 312
Straight-Tube Manometer Method for Soda in Prepared Mixes 12

BAKED PRODUCTS
Baking Laboratory Layout and Procedures 253
The Chorleywood Bread Process ... 276
Flavor Research in the Bread-Baking Field 298
Mechanical Development of Bread Doughs 206
Research Association of British Flour-Millers 114
Yeast Production and Practices 320

BAKING TESTS
A Rapid Bacteriological Method for Predicting Ropiness in Bread ... 89
The Starch Damage of White Bread Flours 108

BIOCHEMICAL CHANGES
Biochemical Changes in Grains 6

BIOLOGICAL WARFARE
Biological Warfare 14

BOOK NOTES
Biochemical Changes during the Prolonged Storage of Wheat under Hermetic Conditions, by V. A. Shvetsova and N. I. Sosedov; trans. by D. Budd 101
Biochemical Indexes of the Bread-Baking Qualities of the New Sorts of Kazakhstan Wheats, by I. B. Darkanbayev and G. A. Kaptyushina 335
A Contribution to the Knowledge of the Wheats in China, by M. Yakabziner (translation) 101
The Effect of Some Organic Acids on the Duration of the Vernalization Phase in Winter Wheats, by Kewei Tan (translation) 101
Food Preservation (Except by Irradiation) (1950-1960); Office of Technical Services 132
Grain Marketing in the Soviet Union with Emphasis on Wheat. Economic Research Service, USDA ... 335
Manual of Microscopic Analysis of Feeding Stuffs; Am. Assoc. Feed Microscopists 132
Microscopic Analytical Methods in Food and Drug Control, Food & Drug Tech. Bull. No. 1 101
1960 Report, Grain Research Laboratory, by J. Ansel Anderson 335
Seeds—1961 Yearbook of Agriculture. U.S. Department of Agriculture 335
Surface-Active Materials in the Food Industry, by N. A. Petrov 335
Wheat Cultivation in the USSR, by P. Zabaznyy 335

BOOK REVIEWS
Advances in Agronomy, vol. 12, ed. by A. G. Norman 335
Advances in Food Research, vol. 10, ed. by C. O. Chichester, E. M. Mrak, and G. F. Stewart 335
Biochemistry of Plants and Animals, by M. Frank Mallette 22
Flour Milling, 4th ed., by J. F. Lockwood 21
Lipide Metabolism, ed. by Konrad Bloch 132
Microscopic-Analytical Methods in Food and Drug Control. Food & Drug Tech. Bull. No. 1, ed. by Kenton L. Harris *et al.* 21
Modern Insecticides and World Food Production, by F. A. Gunther and L. R. Jeppson 210
The Molds and Man, by Clyde M. Christensen 270
Official Methods of Analysis, 9th ed.; ed. by Wm. Horowitz. Association of Official Agricultural Chemists .. 22
Radiation Technology in Food, Agriculture, and Biology, by N. W. Desrosier and H. M. Rosenstock .. 101
Scandinavian Research Guide, vol. 1. Scandinavian Council for Applied Research 270
The Science of Barley and Malt, ed. by A. H. Cook 335

BRAN
"Peeling" of Wheat Kernels 76

BREAD
Bread as a Daily Food 325
The Chorleywood Bread Process .. 276
Flavor Research in the Bread-Baking Field 298
A Rapid Bacteriological Method for Predicting Ropiness in Bread .. 89
Research Association of British Flour-Millers 114

CAKE
Layer Cake Viewing Device 13
A Simple Volume-Measuring Device for 8-Inch Round Layer Cakes .. 11

CEREAL CHEMISTRY
The Growth of Cereal Chemistry as a Profession 148
Previews from Cereal Chemistry.... 177, 209, 314

CEREAL PRODUCTS
Experimental Fumigations with Methyl Bromide 268
Food Additives and the Cereal Chemist 218
Oxygen Bomb Method 186
Sieve Analysis of Cereal Products .. 31

CEREAL RESEARCH INSTITUTIONS
British Baking Industries Research Station 206
Research Association of British Flour-Millers 114

CIVIL DEFENSE TRAINING
Biological Warfare 14
Chemical Warfare 102
The Menace of Fallout 44
Natural Disasters 130

CORN
Biochemical Changes in Grains 6

CORN WET-MILLING
Implications of Kernel Structure .. 144

CRUDE FIBER
Filtering Devices for Crude Fiber Analysis 302

DOUGH
Mechanical Development of Bread Doughs 206

DOUGH MIXING
Farinograph Curve Characteristics .. 41

EDITORIALS
.....5, 29, 73, 107, 143, 185, 217, 251, 285, 319

ERRATA
..... 13, 79, 280

FARINA
Effect of Package Type on Stored Flour and Farina 158

FARINOGRAPH TECHNOLOGY
Farinograph Curve Characteristics .. 41

FEEDS
Biochemical Changes in Grains 6
Feed Technology 97, 234
Spoilage Control in Mixed Feeds .. 260

FEED MICROSCOPY
Feed Microscopy in Quality Control 194

FEED TECHNOLOGY
Department of Flour and Feed Milling Industries 166
Feed Technology 97, 234

FILTERING DEVICES
Filtering Devices for Crude Fiber Analysis 302

FLAVOR OF BREAD
Flavor Research in the Bread-Baking Field 298

FLOUR
Effect of Package Type on Stored Flour and Farina 158

	Farinograph Curve Characteristics	41
	Flour Bacteriology	9
	Oxygen Bomb Method	186
	Particle Size	30, 79
	Particle Size Committee Report: 1961	330
	Particle Size Distribution Data	35
	The Phospholipids of Wheat Flour	288
	Research Association of British Flour-Millers	114
	Sieve Analysis of Cereal Products	31
	The Starch Damage of White Bread Flours	108
FLOUR MILLING	*Flour Milling*	19
	Particle Sizing in the Milling Industry	49
FOOD AND DRUG ADMINISTRATION	Food Additives and the Cereal Chemist	218
	Fungicides on Grain	190
	A Springtime Crop — Official Reports and Actions	204
FUMIGATION	Experimental Fumigations with Methyl Bromide	268
FUNGICIDES	Fungicides on Grain	190
	Method for Detecting Fungicides on Grain	84
	Spoilage Control in Mixed Feeds	260
GEDDES, WILLIAM FINDLAY	William Findlay Geddes	62
GRAIN	Biochemical Changes in Grains	6
	Fungicides on Grain	190
	Implications of Kernel Structure	144
	Method for Detecting Fungicides on Grain	84
HEATING	Spoilage Control in Mixed Feeds	260
INSECT INFESTATION	X-Ray Training and Check Program	129
INTERNATIONAL REPORTS	Australia	180, 207
	Canada	208
	England	206, 276
	Germany	180
	The Netherlands	344
KERNEL STRUCTURE	Implications of Kernel Structure	144
LABORATORY HELPS AND GADGETS	Dilatometry — Rapid Method for Finding Sample Size	313
	Easy Focusing Technique	274
	Layer Cake Viewing Device	13
	Method for Direct-Reading Moisture Determination	13
	Photomicrography Techniques	272
	A Simple Volume-Measuring Device for 8-Inch Round Layer Cakes	11
	A Small Water-Jacketed Bowl for the Amylograph	312
	Straight-Tube Manometer for Soda in Prepared Mixes	12
LABORATORY OPERATION	Filtering Devices for Crude Fiber Analysis	302
	Q C Laboratory Operations	286
LABORATORY PLANNING	Baking Laboratory Layout and Procedures	253
LETTERS TO THE EDITOR	(Civil Defense Training)	182
	(Sedimentation Test)	248
	Soybean Exports	179
LIPIDS	The Phospholipids of Wheat Flour	288
METHODS	Dilatometry — Rapid Method for Finding Sample Size	313
	Fungicides on Grain	190
	Method for Detecting Fungicides on Grain	84
	Method for Direct-Reading Moisture Determination	13
	Oxygen Bomb Method	186
	Particle Size Committee Report: 1961	330
	"Peeling" of Wheat Kernels	76
	A Rapid Bacteriological Method for Predicting Ropiness in Bread	89
	Straight-Tube Manometer Method for Soda in Prepared Mixes	12
METHYL BROMIDE	Experimental Fumigations with Methyl Bromide	268
MICROORGANISMS	Flour Bacteriology	9
	Method for Detecting Fungicides on Grain	84
	A Rapid Bacteriological Method for Predicting Ropiness in Bread	89
	Spoilage Control in Mixed Feeds	260
MILLING TECHNOLOGY	Department of Flour and Feed Milling Industries	166
	The Starch Damage of White Bread Flours	108
MIXES	Oxygen Bomb Method	186
	Straight-Tube Manometer Method for Soda in Prepared Mixes	12
MOISTURE	Method for Direct-Reading Moisture Determination	13
	Spoilage Control in Mixed Feeds	260
MOLD INHIBITORS	Spoilage Control in Mixed Feeds	260
NECROLOGY	Fred Atkinson	196
	Charles E. Day	16
	Frederick L. Dunlap	92
	William Findlay Geddes	62
	Sven Hagberg	171, 196
	Thomas Hollingshead	196
	August Kochs	60
	Robert M. McKinstrie	171
	Murray G. Madden	279
	Frederick G. Merckel	16
	Charles C. Mills	240
	Ben Redman	16
	Oscar Skovholt	306
	W. M. Tinkham	240
	H. Horace Ward	198
NEWS ITEMS	*AACC Local Sections*	18, 66, 98, 127, 176, 204, 232, 274, 309, 336
	International Reports	180, 206, 207, 208, 276, 344
	People, Products, Patter	16, 60, 92, 134, 171, 196, 240, 279, 306, 332
	Washington Highlights	204, 338
NUTRITION, HUMAN	Bread as a Daily Food	325
OSBORNE MEDAL ADDRESS	Implications of Kernel Structure	144
OSBORNE MEDALIST	Majel M. MacMasters — "For Distinguished Contributions in Cereal Chemistry"	74
OXYGEN BOMB METHOD	Oxygen Bomb Method	186
PACKAGING	Effect of Package Type on Stored Flour and Farina	158
	The Migratory Potential of Volatile Packaging Components	294
PARTICLE SIZE OF FLOUR	Particle Size	30, 79
	Particle Size Committee Report: 1961	325
	Particle Size Distribution Data	35
	Particle Sizing in the Milling Industry	49
	Sieve Analysis of Cereal Products	31
PELLETING	Spoilage Control in Mixed Feeds	260
PHOSPHOLIPIDS	The Phospholipids of Wheat Flour	288
PHOTOMICROGRAPHY	Photomicrography Techniques	272
PRESIDENT'S CORNER		18, 67, 100, 174, 226, 275, 310, 337
PRESIDENTIAL ADDRESS	The Growth of Cereal Chemistry as a Profession	148
PROGRAM CHAIRMAN	A Program Chairman with a Purpose	328
PUBLIC HEALTH	Biological Warfare	14
	Flour Bacteriology	9
	The Menace of Fallout	44
QUALITY CONTROL	Feed Microscopy in Quality Control	194
	Q C Laboratory Operations	286

RESEARCH	Annual Meeting of Agricultural Research Institute	18
	Choosing Research Projects	220
	Department of Flour and Feed Milling Industries	166
	Flavor Research in the Bread-Baking Field	298
	Implications of Kernel Structure	144
	Research Association of British Flour-Millers	114
	Rice Conference	192
	Today's Research	346
	Wheat Utilization Research Conference	19
RESIDUES	Experimental Fumigations with Methyl Bromide	268
RICE	Rice Conference	192
ROPINESS IN BREAD	A Rapid Bacteriological Method for Predicting Ropiness in Bread	89
SANITATION	Flour Bacteriology	9
	Fungicides on Grain	190
	Sanitation	208
	X-Ray Training and Check Program	129
SEDIMENTATION TEST	*Letters to the Editor*	248
	Particle Size Distribution Data	35
SHORTENING	Oxygen Bomb Method	186
SORGHUM	Biochemical Changes in Grains	6
STABILITY	Oxygen Bomb Method	186
STARCH	Detmold Starch Congress	99
	Starch and Starch Products	99
STARCH DAMAGE	The Starch Damage of White Bread Flours	108
STORAGE STUDIES	Effect of Package Type on Stored Flour and Farina	158
SYMPOSIUM	Particle Size Analysis	30, 31, 35, 49, 79
TECHNIQUES	Dilatometry – Rapid Method for Finding Sample Size	313
	Easy Focusing Technique	274
	Feed Microscopy in Quality Control	194
	Particle Size Distribution Data	35
	The Phospholipids of Wheat Flour	288
	Photomicrography Techniques	272
	Sedimentation Test	248
	X-Ray Training and Check Program	129
"30"		346
TRAINING COURSES	Feed Microscopy in Quality Control	194
	Civil Defense Training Course	14, 44, 102, 130
	X-Ray Training and Check Program	129
VOLATILE PACKAGING COMPONENTS	The Migratory Potential of Volatile Packaging Components	294
WASHINGTON NEWS	*Washington Highlights*	204, 338
WHEAT	Flour Bacteriology	9
	Method for Detecting Fungicides on Grain	84
	"Peeling" of Wheat Kernels	76
	Wheat Utilization Research Conference	19
YEAST	Yeast Production and Practices	320
X-RAY TECHNIQUE	X-Ray Training and Check Program	129

• • • The Netherlands

FUNDAMENTAL ASPECTS OF DOUGH RHEOLOGY

A private conference with this title was held at the Institute for Cereals, Flour and Bread T.N.O., Wageningen, The Netherlands, September 19-21, 1961. Participants were I. Hlynka, Winnipeg, Canada; G. A. H. Elton and D. W. E. Axford, Chorleywood, U. K.; A. Rotsch, Detmold, Federal German Republic; H. L. Bungenberg de Jong, De Bilt, and A. H. Bloksma, Wageningen, The Netherlands. Seven papers were read. Between these ample time was available for discussions. This procedure proved to be very satisfactory.

Two reviews were given at the start of the conference. In a paper entitled "Wheat Proteins and Flour Strength" Elton analyzed processes during fermentation baking. It was concluded that the quality of bread is largely dependent upon the ability of dough to be stretched by the increasing pressure of carbon dioxide and water vapor in the gas cells without losses of gas by diffusion or rupture of dough membranes. Under the title "The Chemical Structure of Dough," Bloksma reviewed the present knowledge of the relation between chemistry and rheology of dough. Anticipating later discussions, attention was focused on the chemistry of thiol groups and the role of flour lipids in dough.

Two papers on rheology in a more strictly physical sense followed. Experiments with the Brabender Farinograph were reported by Hlynka in "Rheological Background of the Farinograph." The effects of temperature, rate of mixing, and salt additions on resistance against mixing were studied. Another approach was followed by Bloksma in "Slow Creep of Wheat Flour Doughs." He designed an apparatus in which geometrically well-defined test-pieces were homogeneously sheared by constant stresses. Rates of deformation were chosen in the same order of magnitude as during fermentation in a bakery.

The same two speakers initiated a discussion on the role of flour lipids. The paper "Rheological Studies of the Role of Lipids in Dough" by I. Hlynka and N. K. Narayanan dealt with the role of flour lipids in relation to oxidation and reduction processes in dough. This is connected with atmospheric oxygen occluded during mixing, added oxidizing flour improvers, and thiol groups of the wheat proteins. In "Mixing Properties of Defatted Wheat Flours" Bloksma concluded that particular extractions of lipids from flour result in retarded dough development, which is not affected by atmospheric oxygen. After longer mixing times differences in the sensitivities to oxygen of doughs from various extracted flours are shown.

Axford read a paper, "Disulfide Groups in Flour Proteins." The effect of disulfide cross-links on rheological properties and mechanical rupture of these cross-links by mixing were discussed.

Most papers will be published, at the discretion of the speakers.

G. JONGH

EDITOR'S NOTE: *Dr. Jongh has very kindly prepared the above report for our regular correspondent, G. L. Bertram, who is seriously ill.*